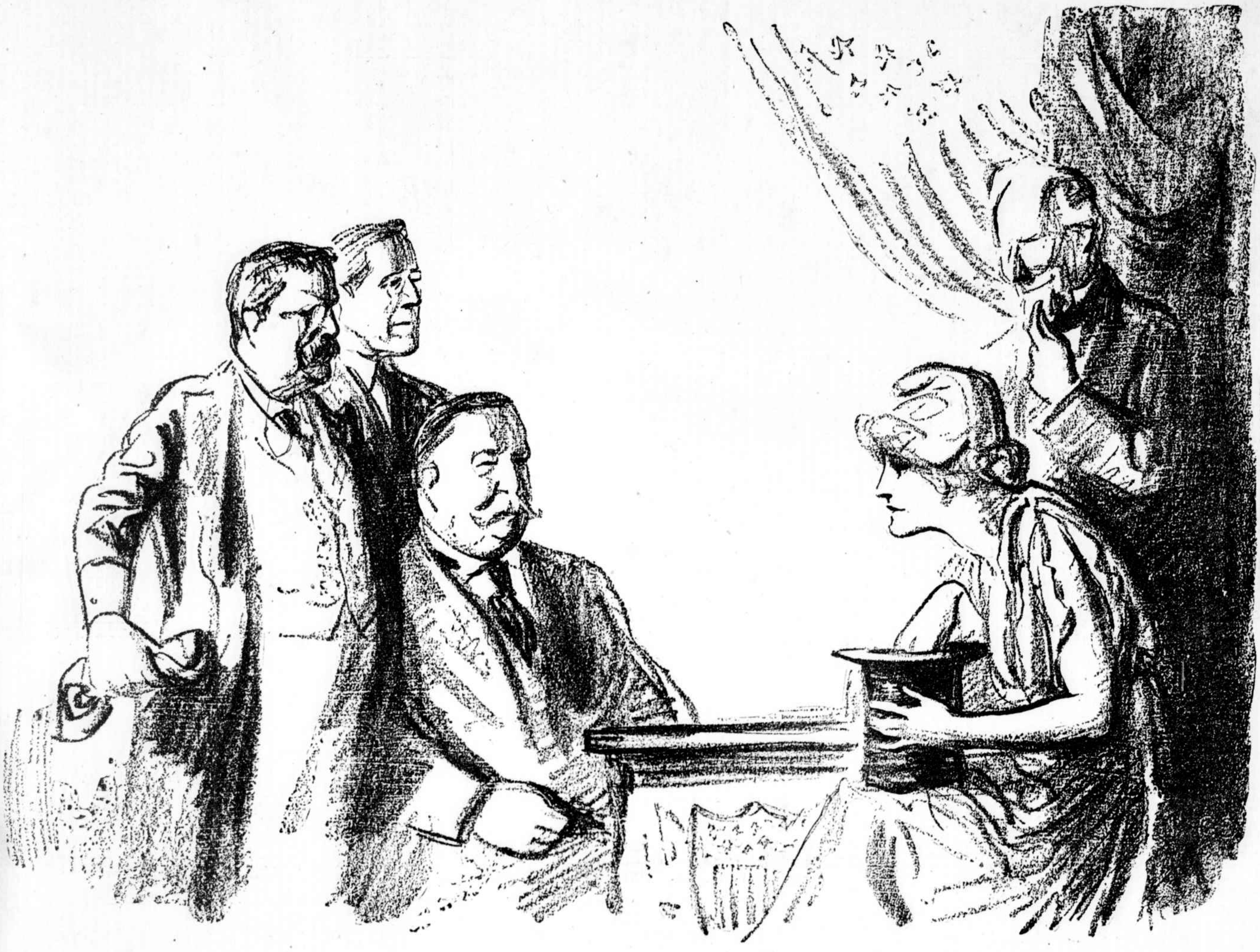

New York's Bakeries Excel—In Filth

Continued from second page.

tion of bread bought from bakeshops would surely be greatly reduced, and home baking be more the rule than it is now. Even were all possible precautions taken during the making of the bread, there is absolutely no possibility of preventing the contamination of the product by the abundant dirt and dust in the bakeries, or by handling during and after its production.

The inspectors found also that the practice of sleeping in cellar bakeries is very prevalent among the workers. Among baker apprentices, whose wages are small, the standard of living is so low that they do not object to using the cellars as sleeping places.

The question naturally arises as to what effect the conditions under which bread is made have upon the cleanliness of the bread and other bakery material, and whether the consumption of bakers' stuff is safe under the circumstances.

"It has been definitely determined," says a medical inspector, "that the baking process, which should sterilize the product, does not necessarily destroy all the infectious agents in the bread. Experiments have demonstrated that tubercle germs may survive the baking process, and that cholera germs, put into the flour, may have the vitality to infect persons eating the baked product."

"There are very few women in the trade," says the report. "This is strange at first sight in that breadmaking is distinctly women's work, and that practically every housewife is able and does follow the occupation of breadmaking and baking. The explanation probably lies in the fact that the notorious conditions of the cellar bakeries have always deterred women from entering into competition with men in the baking trade."

It is pointed out, by those who have studied the conditions, that bakers are a short lived race. All authorities agree upon this.

THE BAKERS INVESTIGATED.

The physical examination of 800 bakers, made under the auspices of the New York State Factory Commission, is the only medical examination of bakers ever made in this state. The examination was made under the direction of Dr. Price by a staff of six physicians. It was conducted in the bakeries, simultaneously with inspections of the shops, and in a number of cases with the aid of interpreters furnished by the Bakers' Union, which assisted in various ways.

The result of this examination was as follows:

The majority of examinations were made during the hours between 8 p. m. and 12 m., although some were also made in the earlier hours of the day. In all cases the chest of the baker was bared and a stethoscopic examination made, each examination lasting from fifteen minutes in negative cases, to a half hour or more in cases where there was a positive indication of some pathological condition.

All districts of the city were covered, and examinations made in good and bad bakeries. A number of men of every nationality were examined, although Russian workers constituted the largest number of those examined. All the bakeries inspected were union shops and the bakers were union members, and these, it is probable, are in a better physical condition than non-union members, who usually work under less favorable conditions.

No correlated tabulation has as yet been made on account of lack of time, and there are a number of points not yet brought out in the examination, such as the relation of the nationalities to the kind of bakeries and the sanitary conditions, the relation of the ages and the times of entering trade, the relation of age of workers to the disease, etc., and many other points which will be taken up later.

DISEASED WORKERS.

The physicians in the first few days of the examination took, as a matter of routine, the sputum of every man examined, but the 120 specimens taken were all negative, and as it was extremely difficult to get any real sputum by this method this test was omitted in the later examinations. The examination was made in the shop in the presence of all other employes, the workers submitting with will and interest. No secondary examination was made even of cases where a positive indication of tuberculosis was found.

Of the 800 bakers examined, 347, or 43 per cent, were found free from any disease, while 453, or 57 per cent, had some indication of defective physical condition.

The diseases found were: Tuberculosis, 19; bronchitis, 177; pleurisy, 2; venereal diseases, 3; diseases of the skin, 59. Deducting the cases of anemia, rhinitis, all digestive diseases, all hernia cases and all of flat feet, there still remain 422 separate cases of diseased conditions.

The deduction is made that remedial legislation in regard to bakeries must be in the following four directions:

1. Abolition of cellar bakeries.
2. Licensing of industry.
3. Strict supervision by the state.
4. Medical and physical examination.

"No remedial legislation will be of any avail which does not prevent the location of this trade in underground cellars," said Dr. Price. "This is the first principle upon which all efforts to lessen the evils of unsanitary bakeries must be based. It may be put down without fear of contradiction—and this opinion is shared by all the health and factory officials interviewed—that no bakery can ever be sanitary as long as it is located in a cellar.

A cellar is an unfit place for the manufacture of foodstuffs, or for the habitation of workers. There cannot be any natural light in a cellar under the most favorable conditions, and no place can be sanitary that lacks sunlight. Cellars are the most difficult places to ventilate unless mechanical ventilation is installed, which is out of the question in the ordinary small bakery.

Cellars in which bakeries are located cannot have a temperature which is healthy for workers; they are too near the ground and the emanations from the ground and the ovens and the heated atmosphere needed for dough raising make it almost impossible for cellar bakeries to have a moderate and equable temperature in the absence of proper ventilation.

"Cellars cannot be kept clean as other parts of the house. They are also the natural habitation of insects, rodents, etc., and are also in proximity to breeding places of flies, which are attracted to the foodstuffs.

"The abolition of cellar bakeries is, therefore, the first remedial legislation which suggests itself in any scheme of bakery reform.

"The question which naturally comes up next is whether the use of cellars should be prohibited at once, or whether this reform should be carried out gradually?

"In all propositions to abolish serious evils, the argument is brought up that a large class of persons will suffer great hardship if conditions are changed. But this hardship is inevitable, and has been urged against all progressive steps in civilization from the introduction of machinery and railroads to the introduction of motor cars."

Adolphe Smith, F. C. S., who came to this country to attend the International Congress of Hygiene at Washington as special commissioner for "The Lancet," the English medical journal, received a representative of the Sunday section of The Tribune at the Grand Union Hotel a few days ago. "The Lancet" has sent Mr. Smith to all parts of the world to investigate questions relating to public health. Among these various topics Mr. Smith has discovered and described at great length bakeshops in many countries. The new law which John Burns succeeded in passing through the House of Commons on the sanitary control of bakeries is based in a large measure on the terrible revelations that Mr. Smith made several years ago. No one would now be allowed to establish an underground bakery in England.

THE BAKERIES OF FRANCE.

"Though in France many questions on which public health depends have been neglected," said Mr. Smith, "a cheap and good bread supply has always held the first place in the consideration of the government. For this purpose a tax was imposed, by which the price of bread is fixed according to the current price of wheat, and the public protected against a possible combination of master bakers.

"This is not the only way in which the authorities have interfered. Of course, the troops bake their own bread, for in so important a matter as this the bread supply of the forces is not intrusted to a contractor. But apart from the army there has been established for many years a municipal bakery in Paris.

"The bakers have plenty of air, light and room, and are not obliged to endure any great heat or the sulphurous exhalations from oven furnaces. This is not the only advantage they enjoy. The wages they earn are scarcely higher than what they might receive from private employers, but they work shorter hours for the same money and are insured constant employment. A small pension is given them; in fact, it is quite certain that the Paris municipality would not allow an old and faithful servant to come to grief.

"Finally, the bakers make take away as much bread as they require for their own consumption.

"Altogether between thirty-five and forty journeymen bakers are employed in the municipal bakery," Mr. Smith said, "and they are divided into three brigades, working in shifts of eight hours each. All the circumstances have a direct effect on the workmen's health.

"The Paris municipal bakery cannot be compared, however, with that of the Vooruit, at Ghent, but nevertheless it is an advance on the generality of the Paris bakeries and has the advantage over the Vooruit of possessing flour mills on the same premises and of making its own flour. The kneading machines and the ovens, though good, are yet inferior to those employed at Ghent. Therefore, the Paris municipal bakery must not be taken as a model. Still, the results achieved are satisfactory.

"In England we had very much the same conditions as you are, apparently, suffering under in this city at the present time. I mean to say our bakeries were filthy and were mostly underground, and were a long standing grievance.

"From time to time the local inspectors of nuisances interfered, but nevertheless many very bad cases escaped detection. We fought the matter until we secured legislation which renders it illegal to establish in England new bakeries underground."

RELICS OF FEMALE SLAVERY.

Señor Juan Gayangos, the Spanish Minister to the United States, said at a dinner in Washington:

"Our old Spanish proverbs reflect a cynicism as to women that no longer exists in Spain."

Then, with an apologetic smile, Senor Gayangos quoted, one after another, these cynical old Spanish proverbs:

"Chose neither a wife nor a coat by candlelight.

"Woman is a queer creature with long hair and short ideas.

"Women and weather are not to be trusted.

"The light headed girl does not always make the best match.

"He who has a beautiful wife or a castle on the frontier is never without fear."

GRIM VIRTUE.

Mayor Woodruff of Peoria was sympathizing with a reformed character who, as soon as his reformation became known, was harassed by a band of old creditors.

"One calls for two," said Mayor Woodruff, with a smile. "Our friend must not only reform himself—he must now pitch in and earn a lot of money for his old creditors as well.

"It's like the Persian dictum on punctuality:

"'Be punctual, and, inasmuch as none are punctual, learn to be patient also.'"

SATISFACTIONS OF IGNORANCE.

Pierre Loti, the famous Frenchman, tells the truth so frankly that he is often accused of cynicism.

M. Loti, in an interview in New York, told the truth about the average man.

"Your country," he said, "is made up, like mine, of average men. The average man," he added, "is a man who thinks himself immeasurably above the average."

Quips and Jests from Here and There

HAS ANY ONE A SUGGESTION?

In a special Halloween edition the editor of "The Cinnaminson Scimitar" writes:

"Our girl readers, with incantations involving pumpkin seeds and apple peelings, mirrors and coffee grounds, will try to find out on Halloween whom they will marry. Alas, girls, if you act after marriage as our esteemed wife does you might as well stay single.

"Our wife is a confirmed beauty seeker. She reads the beauty column in all the exchanges. Every beauty dodge that comes along is tried by our beloved wife.

"Her chin being double, she places on it every night before retiring, by the advice of Lillian Russell, 'a pad of cotton soaked in tinct. benz.'

"The lips of our wife are thin and pale. So, following Cavalleri's recipe for full, red lips, she coats them at bedtime with 'a salve of lanoline, oil of almonds and nux vom.'

"To make our wife's eyes bright and her lashes thick, she sleeps under Billie Burke's well known 'poultice of boric acid, benzoated lard and gum trag.'

"Our wife, to obtain firm, round arms of satin finish, paints the same nightly with Ethel Barrymore's famous emollient—'soap liniment, oil of eucalyptus and oxide of zinc.'

"Now, girls, we ask you frankly, what good is our wife to us coated all over like that with every sticky, greasy, bitter article in the pharmacopoeia?

"Where are we going to kiss her?"

THE ERMINE TRAP.

"This stole of imperial ermine is worth $1,000," said the dealer. "Dear? Nix. Just consider how the animals comprised in it were caught!

"In the first place, they were caught in a winter of extreme cold, for it is only in such a winter that the weasel, or ermine, turns from tawny to snow white. In normal winters the ermine only turns to a greenish white—like this $400 greenish white stole here.

"In the second place, the ermines were caught young, for when fully developed their coats are coarse and stiff—as in this $250 stole—and to catch them young the tongue trap must be used. Any other trap would tear the delicate fur.

"The tongue trap is a knife—an ordinary hunting knife—smeared with grease, that the hunter lays in the snow. The little ermine sees the blade, which it mistakes for ice. Ice it loves to lick—and so, it licks the knife blade, and is caught fast, its tongue, in that zero weather, frozen to the steel.

"Yes, sir, when you see a stole like this don't begrudge a good price for it, for every ermine in it was tongue-trapped in sub-zero weather—a mighty slow and painful hand process."

A QUAINT COMMENT.

Rose Pastor Stokes was talking in New York about the untold good that had been accomplished during the summer by the various country week associations.

"And how quaint," she said, "were the comments of all those little slum urchins before the wonders of the country!

"I once led a little East Side girl into a peach orchard, and picking up a glorious peach from the grass I handed it to her.

"'Eat it,' I said. 'You'll find it delicious.'

"But she frowned and shook her head.

"'No,' she said haughtily. 'Oh, no. I never touch 'em till they're canned.'"

SALESMANSHIP DOES IT.

The late Colonel A. Louden Snowden, of Philadelphia, gave dinner parties of rare excellence, and at one of these dinner parties he said:

"Modern usage dictates a sparing use of wine; 'one wine, a brut champagne of a vintage year, is the best and also the most correct concomitant of a choice dinner. Ill informed persons serve too many wines. Why? Well, there's a story that will show you why.

"A man in a parlor car looked very worried. Finally, after a lot of fidgeting, he said to the stranger beside him:

"'Pardon me, sir; but I'm worried over a social question, and from your dress and air I see that you could help me out.'

"'I'll gladly help you out if I can,' the stranger answered graciously.

"'Well, sir, it's like this,' said the worried man. 'I am giving a dinner for the Mayor next week, and I don't know what wines to serve with the various courses. I want the dinner to be very correct, you know. Can you help me?'

"'Why, readily!' the stranger said. 'Nothing easier! The dinner should begin with one, or perhaps two, cocktails. With the oysters serve a pint of dry white wine a head, say a chablis. With the fish another pint of white wine, a Rhine wine, perhaps, such as hockheimer. With the roast a pint of good red wine, a delicate Bordeaux, say Chateau Morton Rothschild. With the bird and salad and right on through the sweet, a champagne—one quart a person, a vintage brut—for we must not, you know, seem niggardly. The nuts call, of course, for port—there are lots of good ports. Then, with the coffee you must serve "fine champagne"—that's brandy—at least seventy-five years old, and liqueurs liberally assorted—chartreuse, benedictine, menthe, marnier, creme d'amour, and so forth and so on.'

"'Thank you, sir,' said the stranger, who had been noting all these drinks down on the backs of envelopes. He now slipped the envelopes in his pocket, looked at his informant with curious and admiring eyes, and said:

"'You are evidently a man of the world, sir. Would you mind giving me your name?'

"'I was just coming to that,' the stranger answered, and he produced from his wallet the card—of a wine merchant."

THE WRONG WAY.

Miss Inez Milholland, the beautiful and aristocratic suffragette, detests the male flirt.

At a luncheon in Newport a male flirt sneered at woman suffrage.

"Woman doesn't want a vote—she wants a husband," he said.

"Nonsense!" said Miss Milholland.

"It's a fact," the flirt continued. "The way the average woman worships man is amazing. Why, I myself have turned about fifty women's heads."

"Away from you?" said Miss Milholland.

PSYCHOLOGY AND CHICKENS.

As the automobile sped toward Cape May a little group of Tuckahoe chickens regarded it from the middle of the road. The chauffeur, however, kept straight on.

"There's no use slacking up," he said. "Jersey chickens know their business. Look at that."

The chickens, even as he spoke, fled with loud, excited squawks to the shelter of the grassy roadside.

"It's an incredible but true thing," continued the chauffeur, "that the chickens of different states act differently in the presence of a motor car. New Jersey chickens always do as those Tuckahoe birds did—keeping their heads, they flee to the shelter of the footpath and are safe.

"But Pennsylvania chickens in running away from a car run straight down the middle of the road. They keep directly in your path. There's nothing to do but stop. Otherwise you'll kill them.

"New England chickens run around and around in a circle, but in the end this circle breaks up, and the birds dart left and right to shelter. Thus, if you slow down in New England, the chickens get off with their lives.

"Southern chickens—of course, this applies to out-of-the-way districts—are hypnotized by an automobile. They stand straight in its path, gazing at it with their tiny, bright, clear eyes. Sometimes a loud blast of the horn brings them to themselves and they scoot. Sometimes, again, they won't scoot till you stop dead still.

"There's work for a psychologist here—the psychological effect of th automobile on the chickens of different states. Not being a psychologist, I can't account for it myself. I am a chauffeur and deal exclusively in facts."

SILLY BLUFF.

The late "Larry" McCormick, Philadelphia's leading hotel man, was once talking to a reporter about hotel beats.

"The hotel beat," he said, "rarely fools a desk clerk of experience. His millionaire bluff is easily seen through. It's usually as silly as the actor's bluff.

"An out-of-work actor, you know, appeared one August afternoon, when the thermometer registered 97 degrees, in all the pomp of a fur overcoat.

"'What on earth are you sporting that for?' a brother actor asked.

"'So as to show the resort house managers,' was the reply, 'that they can't hire me on any of your summer terms.'"

THE CROWDED WAY.

"The late General Booth," said a Salvation Army captain of Philadelphia, "used to admit freely that the bad man had more fun—at least while carrying on his badness—than the good man.

"Stroking his white beard, he put the matter in a neat epigram one night in New York.

"'They say the way of the transgressor is hard,' he said. 'At any rate, it certainly isn't lonely.'"